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Alliance News Lines

HACCP Train-the-Trainer Course Scheduled

The next HACCP Train-the-Trainer course is scheduled for October 29 – 31, 2002, in Washington, D.C., at the National Food Processors Association's (NFPA) headquarters. Registration and hotel information will be available in the next HACCP Newslines. The train-the-trainer course is sponsored by the International HACCP Alliance and the Food Processors Institute.

USDA/FSIS Consumer Safety Officer Education Underway

Thirty-seven USDA/FSIS employees from across the country began the four-week Consumer Safety Officer (CSO) Educational Program on August 5 in College Station, Texas. This session consists of 20 CSO candidates and 17 Veterinary Medical Officers (VMO) who are learning about the CSO work methodology.

This is the second course taught as part of the recent competitive grant received by the Texas Agricultural Experiment Station and the International HACCP Alliance. The grant has an option for a five-year extension, so additional courses may be scheduled by the USDA/FSIS. For more information on the CSO position, go to the USDA/FSIS website at <http://www.fsis.usda.gov/oa/background.cso.htm>.

Information

Alliance Member Spotlight

**MEDTROL
Inc.**

Medtrol, Inc.
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Medtrol, Inc., located in Niles, Illinois, is a manufacturer of high quality sanitizers and disinfectants servicing food service and the healthcare industries.

Medtrol, Inc., is introducing its newest product line designed for food processors. Sani-C 200™ and Sani-Q 200™ products are chemically formulated and packaged for effective no rinse sanitizing of food prep utensils, conveyor belts, food containers, counter tops, and thermometers and more. Medtrol's sanitizing products can be used in all types of food processing facilities.....Ready-to-Eat Plants, Meat and Poultry, Bakeries, Dairy and Fish Processing. Medtrol's Sani-C 200 and Sani-Q 200 wipes are available in three convenient sizes: 3" x 3", 8" x 10", and 14" x 14"; sprays, pop-up canisters, and gallons are also available.

For information and sample requests, call Medtrol, Inc. at 800-647-7180 and enhance your HACCP Program.



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Harris Talks to Southwest Meat Association Members About Food Safety Issues

On Saturday, July 20, Kerri Harris, executive director of the International HACCP Alliance, spoke to members of the Southwest Meat Association at their 46th annual convention in Santa Ana Pueblo, New Mexico. During her presentation entitled, "Comprehensive Food Safety Assessments: The Real Story," she discussed the repetitive issues and challenges that she has encountered during her numerous food safety assessments in both small and large processing facilities. She also provided insight into issues that can and should be readily addressed by plant managers and line employees under the current food safety regulations.

HACCP Alliance Represented at the American Meat Science Association Meetings

Kerri Harris attended the 55th Reciprocal Meat Conference of the American Meat Science Association (AMSA) at Michigan State University, July 28 – 31. During the conference, Harris led the AMSA Extension-Industry Committee meeting on July 28 as the current and retiring chairperson of the committee. Harris also serves on the AMSA Scientific Information Committee.

During the AMSA Board Meeting, Melvin Hunt of Kansas State University gave an update on the programs and activities of the International HACCP Alliance. Hunt serves as the AMSA representative on the International HACCP Alliance board of directors.